Stuffed Cabbage Rolls

**Ingredients**
- 1 medium cabbage
- 1 medium onion, chopped
- 1 clove garlic
- 2 cups mushrooms, chopped
- ½ cup white wine
- ½ tablespoon olive oil

**Directions**
1. Gently pull of 8-10 large outer leaves of cabbage
2. Bring a large pot of water to a boil and add cabbage leaves. Reduce to simmer and cook for 3-5 minutes or until soft. Drain and set aside
3. For the filling: in a sauce pan over medium heat, warm olive oil, add onion and garlic and sauté.
4. Add mushrooms, salt and pepper. Cover and cook for about 5 minutes
5. Add wine and continue to cook uncovered until liquid has evaporated
6. Stir in herbs and remove mixture from heat. Set aside and let cool.

7. To make the rolls, lay cabbage leaves out on a flat surface. Take 1 T of filling and place 1-2 inches from edge of leaf. Fold in sides and roll up leaves. Continue with remaining leaves.
8. Ladle ½ c tomato sauce into a saucepan. Place each roll, seam-side down, into the saucepan. Add remaining tomato sauce on top of rolls. Cover and let simmer for 10 minutes or until heated through.

Confetti Slaw with Poppy-seed Dressing

**Ingredients**
- 2 tablespoons cider vinegar
- 1 ½ teaspoons honey
- 1 ½ teaspoons Dijon mustard
- 1 ½ teaspoons chopped fresh dill

**Dressing**
- 1 cup thinly sliced green cabbage
- 1 cup thinly slices red cabbage
- ½ cup thinly slices/shredded carrots

**Directions**
1. Combine vinegar, honey, mustard, dill, poppy seeds, oil, salt and pepper in a bowl. Add cabbage and carrots; toss to coat.